



POKE SALLET GREENS

3-4 pieces thick bacon
2 Tbsp. sugar
3 Tbsp. white balsamic vinegar

Tender new poke leaves
Lamb's Quarters
Curly Dock

Wild lettuce
Dandelion
Watercress

**Now We're
Cookin'!**
with
Martha Daniels

Fill colander twice for mess to steam. Steam each colander-full (with cover) until limp. Then cut up and put in covered cook pot or pan to wait for frying.

In a large skillet, fry bacon until crisp, then remove. Into grease, pour vinegar and sugar and stir well. Add broken up bacon, a little water if needed and then chopped greens a little at a time, stirring to coat them.

Reduce heat, cover, simmer until served.